

Local Food Procurement Policy and Implementation Plan

Date:	October 6, 2008
To:	Government Management Committee
From:	Richard Butts, Deputy City Manager Nancy Matthews, General Manager, Children's Services Division
Wards:	All
Reference Number:	P:\2008\Cluster B\TEO\GM08008

SUMMARY

On May 15, 2008 the Government Management Committee considered a staff report from the Deputy City Manager Richard Butts (report dated May 1, 2008) that recommended the establishment of a local and sustainable food procurement policy and implementation plan for the City of Toronto.

The staff report was submitted in response to Council's direction through the City's Climate Change, Clean Air and Sustainable Energy Action Plan to undertake a review of City procurement policies regarding the purchase of local food products. That direction was based on the premise that there is a reduction in greenhouse gas emissions when food is grown and consumed locally, as opposed to food imports that are transported greater distances from the field to the point of purchase.

The Government Management Committee deferred consideration of the item and requested a follow-up report that would provide additional information on certification procedures, identification protocols for local and non-local grown foods, and additional information on financial impacts.

This report responds to those requests from the Committee. It is recommended that the City embark on implementing a Local Food Procurement Policy in a phased manner in order to gain a better understanding and knowledge about the opportunities, financial implications and operational adjustments that may be required to incorporate a greater quantity of local food into its food service operations. The Toronto Environment Office will work with Children Services Division in piloting some specific strategies in 2009 to examine the implications of increasing the amount of locally grown food used in directly operated Childcare Centres where food is prepared on site.

Drawing from this experience, it is further recommended that the General Manager of Children's Services and the Director of the Toronto Environment Office report back prior to the 2010 budget process with an implementation strategy that provides further options for expanding the implementation to other centres and potentially other divisions in the City.

RECOMMENDATIONS

Deputy City Manager Richard Butts and the General Manager, Children's Services Division recommend that:

1. The Government Management Committee receive for information the report presented at its meeting of May 15, 2008 entitled, "Proposed Local and Sustainable Food Procurement Policy and Implementation Plan";
2. City Council adopt a Local Food Procurement Policy in order to reduce greenhouse gas and smog causing emissions generated by the import of food from outside of Ontario. The Local Food Procurement Policy will establish:
 - (i) that it is the policy of City Council to progressively increase the percentage of food being served at City owned facilities or purchased for City operations from local sources;
 - (ii) that "local" is defined as food that is grown in the Greater Toronto Area, the Greenbelt of Ontario and other regions of Ontario; and
 - (iii) that a phased approach be used for the initial implementation of the Local Food Procurement Policy, with Phase I to be undertaken by Children's Services;
3. A new and enhanced budget request of \$15,000 be submitted by the General Manager of Children's Services as part of the 2009 Operating Budget process to pilot increasing the purchase of some locally produced foods in 2009;
4. The Director of the Toronto Environment Office and the General Manager of Children's Services report back prior to the 2010 budget process on the outcome of the 2009 implementation phase, including an evaluation of the approach and the potential financial implications of applying this model to other divisions in the City of Toronto; and
5. The Director of the Toronto Environment Office report on the ongoing policy development work and an action plan for City-wide implementation of the Local Food Procurement Policy prior to the 2010 budget process

Financial Impact

The 2009 impact of implementing the first phase of a Local Food Procurement Policy is a \$15,000 gross and net increase to Children's Services 2009 Operating Budget if the new and enhanced request by the General Manager, Children's Services is approved as part of the 2009 Operating Budget Process.

Options for expanding the implementation of the policy will have further financial implications, which will be reported as part of the implementation strategy.

The Deputy City Manager and Chief Financial Officer has reviewed this report and agrees with the financial impact information.

DECISION HISTORY

In 2001, the City of Toronto adopted unanimously the *Toronto Food Charter*, a proclamation stating City Council's commitment to food security and that every Toronto resident should have "access to an adequate supply of nutritious, affordable and culturally acceptable food". Included in the Toronto Food Charter is also a commitment to "adopt food purchasing practices that serve as a model of health, social and environmental responsibility" (http://www.toronto.ca/food_hunger/pdf/food_charter.pdf).

At its meeting of July 16 – 19, 2007, Council unanimously adopted the Climate Change, Clean Air & Sustainable Energy Action Plan: Moving from Framework to Action - <http://www.toronto.ca/legdocs/mmis/2007/cc/decisions/2007-07-16-cc11-dd.pdf>. Included in that Action Plan was Recommendation 5d:

- "to establish an Enviro-Food Working Group to develop and implement actions to promote local food production, **review City procurement policies**, increase community gardens and identify ways to remove barriers to the expansion of local markets that sell locally produced food. (emphasis added)"

At its meeting of May 15, 2008 the Government Management Committee considered a report recommending a Local and Sustainable Food Procurement Policy. The Committee deferred consideration of the report and requested that a report be prepared for its July 2008 meeting reporting on:

- mechanisms to certify locally grown foods;
- identification of food origins;
- the estimated carbon emission reductions associated with a local food procurement policy; and
- determining the financial costs of a local food procurement policy and its implementation.

ISSUE BACKGROUND

There are significant environmental effects associated with the requirement and provision of food. Some research suggests that roughly 30% of the world's pollution can be traced to food production, processing, packaging, transportation, preparation and disposal. From a climate change perspective, there is large use of carbon-based fossil fuels in the production of fertilizers and pesticides, the machinery used in food production and processing and in transporting food around the world.

There are a number of other reasons for being concerned about our food systems as outlined by Toronto Public Health in its recent discussion paper, entitled "*State of Toronto's Food*" (<http://www.toronto.ca/legdocs/mmis/2008/hl/bgrd/backgroundfile-13560.pdf>). More recently the Metcalf Foundation published a discussion paper, "*Food Connects Us All: Sustainable Local Food in Southern Ontario*", which outlines the major economic, environmental and health factors of concern (<http://www.metcalffoundation.com>). These include:

- climate change and greenhouse gas emissions associated with food transportation and production;
- harmful effects of agricultural chemicals, in particular pesticides and fertilizers;
- the long term effects of large scale monocultures; and
- increased reliance on imported food and food security issues related to breaks in the food chain due to emergencies or natural disasters.

COMMENTS

1.0 MECHANISMS TO CERTIFY LOCALLY GROWN FOOD

One of the challenges faced in tracking down the origin of food products, besides the complexity of the food system, is the fact that there is no organization that certifies food products as being produced in Ontario. For fresh fruits and vegetables there is the Foodland Ontario label, but this is not a formal certification process.

There is a certification process managed by Local Food Plus (LFP) but it requires farmers and food processors to comply with its guidelines around sustainable production practices. Currently LFP has 70 farmers and producers certified and some of that certified product may actually be in the supply chain for City Operations. The first report (<http://www.toronto.ca/legdocs/mmis/2008/gm/agendas/2008-05-15-gm14-ai.htm>) prepared for the May 2008 meeting of the Government Management Committee meeting provides a detailed overview of LFP and its certification process. More information is also available about LFP on their website www.localfoodplus.ca.

A more recent mechanism that may enable the identification of locally produced meat and poultry is the "Homegrown Ontario" brand that was launched in Fall 2007. It is an alliance between Ontario Pork, the Ontario Veal Association, the Ontario Sheep Marketing Agency, Turkey Farmers of Ontario and the Ontario Independent Meat

Processors. Their mandate is to brand and promote Ontario-produced meat and poultry. Currently, Homegrown Ontario has 47 authorized suppliers (<http://www.homegrownontario.ca/index.php>).

2.0 IDENTIFICATION OF FOOD ORIGINS

One significant challenge that is faced in tracing the origins of food is linked to current Federal Government regulations on labelling. Currently, packaged or processed foods where at least 51% of the product was processed in Canada can be labelled as ‘Made in Canada’. The Federal Government is currently reviewing these regulations and is considering moving to regulations that redefine the “Product of Canada” and “Made in Canada” food labels to better reflect the true origins of products (http://www.healthycanadians.ca/pr-rp/cfli-icepa_e.html). Notwithstanding this review and possible regulatory changes, this will not assist in verifying local food products from Ontario.

Another challenge in this area is that suppliers have historically not maintained long term records of where their produce originates from. While many smaller suppliers are able to anecdotally provide information on the origins of their products there is no requirement or system of records maintenance.

3.0 ESTIMATING CARBON EMISSION REDUCTIONS ASSOCIATED WITH A LOCAL FOOD PROCUREMENT POLICY

With the adoption of the Climate Change Action Plan, City Council set a very aggressive and progressive target of wanting to achieve an 80% reduction in greenhouse gas emissions against 1990 levels by 2050. Achieving that target means taking action on all sources of emissions, including those associated with food production, transportation, processing, packaging and disposal.

3.1 Transportation & Food Miles

In 2007, the City completed its first comprehensive inventory of greenhouse gas and smog causing emissions. Transportation was found to account for an estimated one-third of the emissions, with emissions associated with the use of diesel fuel representing a significant portion of the transportation related emissions.

The global food system is extremely complex and in North America the majority of the food production and processing occurs some distance from where the eventual consumer lives and buys their food. The external environmental costs associated with the current global food system, in terms of production, transportation, processing and storage are becoming better known and there is a growing consumer desire for food that is produced locally because of the negative environmental and local community impacts of the existing global food system.

For example a recent Ipsos Reid survey (<http://www.ipsos-na.com/news/pressrelease.cfm?id=3298>) found that over 40% of Canadians have a preference for locally produced food and they are doing it for local economic, environmental and product quality reasons.

In the United Kingdom, a study prepared for the Transport 2000 Trust reviewed research papers prepared for the national government that estimated that agriculture's contribution to the United Kingdom's (UK) greenhouse gas emissions at 7.5% to 12%. Another report prepared for the UK Government found that food transport produced 19 million tonnes of carbon dioxide in 2002 representing just over 3% of the total annual UK carbon dioxide emissions and almost 9% of the total emissions coming from transportation sources.

Another paper, prepared by the Leopold Center at Iowa State University, examined the question of would there be transportation fuel savings and reduced emissions if more food was produced and distributed in local and regional food systems in Iowa (<http://www.leopold.iastate.edu/pubs/staff/ppp/index.htm>).

The Leopold study calculated the fuel use and emissions to transport just 10% of the consumption of 28 fresh produce items in the state of Iowa. Comparing the conventional global food system to an Iowa-based regional system, they found that the conventional system used 4 to 17 times more fuel and released 5 to 17 times more emissions than the Iowa-based regional system, depending upon the system designs and truck type. They concluded that growing and transporting 10% more of these 28 fresh produce items for Iowa consumption in an Iowa-based regional food system will result in an annual reduction in greenhouse gas emissions of 6.7 to 7.9 million pounds. While this is a relatively small reduction it is an estimate that is based on less than 1% of the total Iowa food and beverage consumption.

Here in Ontario, a study prepared by the Region of Waterloo Public Health Department, examined the average distances travelled of 58 imported commonly eaten foods, which can all be produced within Waterloo Region. This study found that the average distance traveled for the top ten items (beef, fresh pears, lettuce, fresh tomatoes, fresh potatoes, fresh peppers, fresh apples, onions, cheese, and carrots) was almost 4,500 kilometres and this was estimated to account for about 52,000 tonnes of greenhouse gas emissions annually.

In contrast, if the same food items were all sourced from Waterloo Region or southwestern Ontario the average distance traveled would be 30 kilometres, generating an estimated 2,000 to 3,000 tonnes of greenhouse gas emissions annually. This represents a reduction of at least 49,000 tonnes in greenhouse gas emissions, the equivalent of taking approximately 16,000 cars off the road (<http://chd.region.waterloo.on.ca/web/health.nsf/4f4813c75e78d71385256e5a0057f5e1/54ed787f44aca44c852571410056aeb0!OpenDocument>).

The average household generates around five tonnes of greenhouse gas emissions per year. The study of Waterloo Region estimated that by making a shift for the examined products to locally produced food, an average household would reduce its emissions by 0.281 tonnes. This represents about one-quarter of the emission reduction necessary by

each household to achieve Toronto’s short term target of a 20% reduction in greenhouse gas emissions by 2020.

These studies, among others, highlight that a significant reduction in greenhouse gas and smog causing emissions can be achieved by taking action to reduce the distance food travels and that if Toronto is to achieve its emission reduction target of 80% by 2050 action is required on this significant source of emissions.

3.2 Food Production & Processing

While reducing the distance food travels can help reduce greenhouse gas and smog causing emissions, there are often greater emissions associated with agricultural production, food processing and refrigeration.

In the review of literature prepared by the Leopold Center at Iowa State University, they identified research that tracked the energy use in the entire food system in the United States. That research identified that the food system accounts for almost 16% of the total U.S. energy consumption. Table One below highlights that within the food system, transportation accounts for roughly 11% of the energy use and agricultural production accounts for over 17%.

Table One: Energy Use in the U.S. Food System	
Sector of the Food System	Average Energy Use (percent)
Food Production	17.5%
Food Processing	28.1%
Transportation	11.0%
Restaurants	15.8%
Home Preparation	25.0%
Note: The U.S. Food System is estimated to account for 15.6% of all energy use in the United States.	
Source: Cited in “ <i>Food, Fuel and Freeways</i> ” prepared by the Leopold Center at Iowa State University. Original source, “ <i>Energy Use in the Food System</i> ” prepared by Center for Integrated Agricultural Systems, University of Wisconsin-Madison.	

These results are similar to a review of the literature prepared by the National Sustainable Agriculture Information Service which identified studies where transportation accounted, on average, for 14% of the energy use in the food system and food production 21% and food processing and packaging 23% (http://attra.ncat.org/new_pubs/attra-pub/PDF/foodmiles.pdf?id=other) in the United States.

Promoting sustainable agricultural practices and food processing activities, which includes practices such as minimized use of petroleum based fertilizers and pesticides and reduced use of packaging can also help reduce the greenhouse gas emissions associated

with the food system. Identifying and certifying food production and processing practices that are sustainable and quantifying the emission levels with those practices is difficult.

What these and other studies highlight is that the current global food system does contribute significantly to climate change and smog and that the distance food travels does consume a considerable amount of energy and therefore contribute to emissions.

Local Food Plus (LFP) does certify food producers and processors as following sustainable practices but it is still too early to effectively quantify what are the emission reductions associated with those certified practices. Until the LFP or a similar certification process for sustainable practices is more mature it is not recommended that sustainable be included in a Local Food Procurement Policy for the City of Toronto.

4.0 IDENTIFYING THE COST IMPLICATIONS OF CITY DIVISIONS BUYING LOCAL

A number of City Divisions provide food to clients on a daily basis, either directly or through food concessions. The five major divisions are: Shelter, Support and Housing Administration, Long Term Care Homes and Services, Parks, Forestry and Recreation, Facilities and Real Estate and Children's Services.

The City's food service operations are complex. In the past none of the operations has tracked the origins of food. In order to move forward with the direction given by the Government Management Committee, Children's Services agreed to take the lead in assessing the extent to which origin of food could be identified and to begin identifying cost implications and opportunities to increase the amount of locally grown foods.

A case study approach was taken and can be found in *Appendix A: Increasing the Supply of Locally Produced Food Utilized in Municipal Child Care Services*.

4.1 Summary of Key Findings

Children's Services Division directly operates 57 child care centres. There are a variety of food service models utilized across the centres, ranging from external catering to internal catering to on-site preparation for snacks and lunches.

To examine the extent to which the division can identify origin of food, and then identify cost implications and opportunities to increase the amount of locally grown foods, the on-site food preparation model was selected.

This model is utilized in 37 child care centres and represents about \$1.3 million of the \$2.2 million food budget.

Key findings of this case study review are as follows:

- Currently, at least 20% or \$260,000 of the food budget in the 37 sites is being spent on items verified as locally produced. This includes mainly dairy, meat and poultry products.
- 53% of the food budget in the 37 sites goes to purchase items for which more time and research is required to identify the origin of the food items or there is no current means to verify whether they are locally sourced.
- 5% of the food budget is allocated to cheeses, fresh fruits and vegetables that are currently non-locally sourced, but are produced in Ontario. There is an immediate opportunity to change the purchasing practices related to these foods to increase the percentage of locally sourced foods in 2009.
- 22% of the food budget is allocated to products that are produced non-locally and which can not be produced in Ontario.

4.2 Immediate Opportunities to Increase the use of Local Food

Fruits and Vegetables

The supplier of fruits and vegetables was unable to provide information on the current level and cost of locally grown produce used in Children's Services operations. Given the lack of information, an analysis of publicly available data from 'Agriculture and Agri-Foods Canada' (a federal agency) was undertaken to assess, generally speaking, the price differences between local and non-local produce for some commonly used commodities.

This resulted in the conclusion that the price difference between local and non-local produce for nine commodities (apples, potatoes, tomatoes, carrots, onions, cucumbers, sweet peppers, lettuce and pears) is relatively small and varies depending on time of year and availability. For five of the products examined (carrots, potatoes, apples, pears and onions) the data suggests that locally produced products are the lowest cost year round. For the other four products (tomatoes, cucumbers, sweet peppers and lettuce), there is a cost increase impact of shifting exclusively to local purchasing of these products. Based on current menu planning and purchasing volumes, the estimated annual cost increase of this shift in the 37 sites would be \$15,000.

Cheese products

Currently many of the cheese products utilized by Children's Services are produced in Quebec and Saskatchewan. Investigations by the Food Distributor and City Staff have found a potential Ontario producer of some cheese products at a similar cost.

4.3 Steps Forward

2009 Opportunities

Building on the results of the Children's Services case study, Children's Services, through its Municipal Childcare Services Division (MCCS), have offered to begin

phasing in the implementation of a Local Food Procurement Policy in the 37 directly operated child care centres that have an in-house food preparation model. For these 37 centres, there are 2 strategies that can be pursued in 2009 to increase the percentage of the budget allocated to locally produced foods. The first is requesting the supplier ensure the purchase of locally produced fruits and vegetables and cheeses where there is no cost difference and the quality meets operational needs. Based on the analysis of the publicly available data, and an investigation of Ontario suppliers for cheese products, it is estimated that the Division could increase its portion of the budget used for locally purchased food in those 37 child care centres by 5%.

For those vegetables that are available year round, but are more expensive when purchased locally, it is estimated that an additional investment of \$15,000 (gross and net) to the Children's Services food budget for the 37 child care sites would result in an additional 3% of the existing food budget being allocated to locally purchased food in those sites. It is therefore recommended that a new and enhanced budget request of \$15,000 be submitted by the General Manager of Children's Services as part of the 2009 Operating Budget process to pilot increasing the purchase of some locally produced foods in 2009.

Areas Requiring Further Review

Beyond these initial steps identified for 2009, there is further work that needs to be done before a more comprehensive implementation plan can be recommended. For example, the options Children's Services is proposing for 2009 need to be evaluated to ensure that the assumptions on which they are based hold, given that proxy measures have had to be used in the absence of specific information on food origin. As well, a more rigorous assessment of the financial implications of these recommendations needs to be undertaken prior to recommending implementation in other divisions. Additionally, strategies associated with other food preparation models need to be pursued.

In addition there is policy work that needs to be conducted to support development of further implementation options. The Children's Services case study revealed that the standardized identification of food origin and the related tracking and monitoring is in its infancy. Further investigations which audit and map out the food supply chain, and develop methodologies and standards for reporting are required. The Toronto Environment Office will continue exploring this in the context of developing an implementation plan over the next year.

There is a relationship between the development of a Local Food Procurement Policy and the recent direction by the Toronto Board of Health to the Medical Officer of Health to develop a Toronto Food Strategy (<http://www.toronto.ca/legdocs/mmis/2008/hl/bgrd/backgroundfile-13560.pdf>). Staff from Toronto Public Health have been engaged in the internal working group for the Local Food Procurement Policy and staff from Toronto Environment Office will be engaged in the process of developing the Toronto Food Strategy. These two initiatives will continue to work together to inform each process and ensure policy alignment.

5.0 CONCLUSIONS

This report responds to the information requests on the part of the Government Management Committee regarding local food procurement, which are summarized as follows:

Committee's Information Request	Response
Mechanism to Certify Locally Grown Foods.	No formal method is in place to certify locally grown foods.
Identification of Food Origins.	Working with suppliers the City will be able to better track and quantify what percentage of the food it procures is local and non-local.
Estimated Carbon Emission Reductions.	Numerous studies have identified significant reductions in carbon emissions linked to local food procurement policies and associated programs.
Financial costs of a local food procurement program.	While there are opportunities to increase by 5% the amount of locally produced food at essentially no cost. With an increase of about \$15,000, Children's Services estimates it can further increase the amount of locally produced food by about another 3%. These two actions would increase the amount of the budget allocated to locally produced food from the current estimated 20% to about 28% in one year.

Based on the research findings summarized above and consultation with stakeholders, this report recommends that City Council approve the initiation of a Local Food Procurement Policy for the City of Toronto with a phased approach, beginning with Children's Services.

A Local Food Procurement Policy provides official support from the City to the larger effort occurring in Toronto, the GTA and North America to reduce greenhouse gas emissions associated with food transportation in balance with a need to contain operating costs.

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ATTACHMENT

Appendix A: Case Study – Children's Services Division: Increasing the Supply of Locally Produced Food in Municipal Child Care Services.

Appendix A: Case Study

Children's Services Division Increasing the Supply of Locally Produced Food in Municipal Child Care Services

Climate Change Clean Air and Sustainable Energy Action Plan

At its meeting in May 2008 the Government Management Committee requested Deputy City Manager, Richard Butts to provide additional information about certification procedures, identification protocols for local and non local foods, and financial impacts.

For illustrative purposes the Toronto Environment Office (TEO) and Children's Services Division agreed to work together to:

- determine to what extent the origins of food being used in a number of municipally operated child care programs can be identified;
- establish baseline information about locally grown foods currently being used in them;
- propose a mechanism for increasing the amount of locally grown foods being used in municipally operated child care programs year over year; and
- consider the financial implications of such increases.

Children's Services Division

Children's Services is designated as the City's "child care service system manager" under provincial legislation and as such has responsibility for planning and managing a broad range of child care services including [fee subsidy](#), wage subsidy, [family resource centres](#), [special needs resourcing](#) and summer day camps. The Children's Services Division also directly operates [57 child care programs](#) and one home child care agency through its Municipal Child Care Services Unit. In addition Children's Services Division has service contracts with 657 child care centres and 10 home child care agencies that provide child care to families with young children. These agencies have a total licensed capacity of 55,000 spaces. At present the Children's Services Division provides 24,000 fee subsidies annually and there are over 14,000 children on the waiting list. For 2008, the gross operating budget for Children's Services was just under \$360 million.

Municipal Child Care Services

Municipal Child Care Services (MCCS) provides services to families and communities at risk. MCCS operates 57 child care centres providing care for up to 3000 children and a Home Child Care Agency which provides care for up to 1,000 children. MCCS offers integrated and inclusive programs providing a full range of before and after school, part-time and full-time care.

MCCS was selected to work with the Toronto Environment Office to develop a case study for a number of reasons:

- the food distribution contract was recently awarded (April 2008) through a request for Proposal (RFP) process;
- the successful vendor has contracts with other City divisions; and

- the successful vendor confirmed in their proposal that: ***“they have the flexibility to adjust as required to any potentially emerging City policies on purchasing local foods”***.

MCCS has recently worked in partnership with Toronto Public Health to develop a new Nutrition Criteria for Municipal Child Care Services. This has led to the removal of products with artificial trans-fats, an increase in the servings of whole grains, increased use of meat alternatives and the substitution of whole fruits and water for fruit juices. The criteria also include reference to the preferred purchase of local foods: *“A variety of vegetables and fruits will be chosen with an emphasis on in season products. Whenever possible, Ontario products will be purchased”*.

Overview of Food Services in Municipal Child Care Services

Food Services is an important part of the program provided by Municipal Child Care Services (MCCS). MCCS provides lunches and snacks daily. Menus offer a variety of nutritious foods that are planned to meet the requirements of Ontario Day Nurseries Act, City of Toronto Children’s Services Operating Criteria, and incorporates the guidelines of Canada’s Food Guide. MCCS Nutrition Unit also monitors and implements directions coming from Federal and Provincial reviews and task forces where appropriate. The food service operation is run in accordance with the Ontario Health Promotion and Protection Act for Food Premises.

Menus consider nutrition standards, needs of children, equipment and storage, staffing, seasonal availability of foods and food safety requirements. The menus are adapted for different age groups, different program types and individual needs of children with allergies, intolerances and sensitivities. The meals and snacks are also sensitive to the faiths and cultures of children and their families. About 20% of all children in care have special dietary needs.

In 2008, MCCS budgeted \$2.2 million for food purchases. This amount does not include salaries, kitchen maintenance, appliances and upkeep. If these were included, total costs would be about \$5 million per year.

Currently there are four food service delivery models Children’s Services utilizes. They are summarized in Table 1.

Type	Number of Centres	Description
Preparation on-site	Thirty-seven	For these child care centres, the Division contracts with a food distributor to provide weekly food supplies from which snacks and meals are prepared.
Catered – Shelter, Support & Housing Administration	Three	These child care centres are located in City operated hostels and food services are catered through the kitchens in those hostels.
Catered – Long Term Care Homes & Services	Three	These child care centres are located in City operated long term care homes and the food services are catered through the kitchens in those homes.
Catered – External	Fourteen	For those child care centres with limited kitchen facilities, an external caterer is contracted to provide fully prepared food delivered on a daily basis.

For the purposes of the case study MCCS elected to evaluate the “preparation on-site” model. These centres take up about \$1.3 million of the \$2.2 million annual food budget.

Approach to Information Gathering

Throughout June and July, staff from the Toronto Environment Office (TEO) worked closely with staff in MCCS to establish a baseline for use of local products in MCCS operations where food is prepared on site. Steps included:

- mapping out the business processes for menu preparation, food ordering and on-site food preparation;
- working with the current food distributor to determine which suppliers the food is purchased from;
- analyzing food expenditures by category and overall budget;

- tracking food purchased by supplier and site for the period of May 2007 until April 2008;
- determining if the origins of food items being purchased could be verified by suppliers;
- reviewing existing research including reports by the Toronto Food Policy Council; and
- analyzing data and findings.

Findings

Food Distributors and Suppliers

The distributor has confirmed that they deal with over 600 manufacturers and suppliers to supply all the products they sell. For the 37 child care centres they are sourcing over 242 products from 58 different suppliers and manufacturers (Attachment 1). Many of these suppliers and manufacturers in turn deal with another set of smaller suppliers to obtain their ingredients, thus reflecting the cascading nature of the entire food procurement process. Staff prioritized food suppliers to be contacted based on budget expenditures and type of food provided.

Food Expenditures by Category

Table 2 depicts an analysis of food expenditure by food category over a twelve month period. It highlights that 68% of the food budget is for expenditures in four areas: prepared entrees for the lunches, fresh fruits, processed grain products and milk.

Table 2: Annual Budget Expenditure by Food Category, May 2007 to April 2008 for the 37 directly operated child care centres with on-site food preparation

Food Category	Annual Expenditure	% of Total Annual Budget	Number of Suppliers
Vegetables – Frozen	\$28,409	2%	1
Vegetables – Fresh	\$43,669	3%	1
Vegetables – Canned	\$9,693	1%	4
Fruits – Canned	\$55,979	4%	6
Fruits – Fresh	\$171,620	13%	1
Fruits – Frozen	\$2,760	0%	1
Egg Products	\$32,251	2%	2
Milk Products (Milk, Yogurt, Ice Cream)	\$171,404	13%	2
Dairy Products (Cheese)	\$70,004	5%	4
Prepared Meats (meatballs, deli meats)	\$118,262	9%	4
Processed Grain products (Breads, cereals, flour, rice, muffin mixes)	\$207,570	16%	13
Condiments & Sauces (sauces, salad dressings, oils, sugar, salt, spices)	\$75,887	6%	18
Prepared Entrees	\$336,416	26%	6
Juices (tetra packs for bag lunches)	\$21,714	2%	3
TOTAL	\$1,345,637	100%	

Food Origins

At present there is no reliable approach to identifying food origins in a consistent way. This becomes even more challenging when food products contain multiple ingredients as is the case with prepared entrees. Prepared entrees have on average 10 ingredients per product. Although they may be manufactured in Ontario, the origins of ingredients in the entrées is not apparent.

In order to begin to identify the origins of food used in MCCS programs, 30 of the 58 known suppliers were contacted. A number of questions designed to elicit information about ingredients of their products and where these foods come from, were asked. (Attachment 2). Only one supplier of significance was unwilling to provide information. This supplier took the view that there are too many variables at play to commit to a definitive number. The supplier has confirmed that fresh produce is purchased from local growers when quality, price and availability warrant.

Based on this information, Table 3 provides a summary of what has been learned to date about food origins.

Food Origin	Types of Food	Percentage of Total Annual Budget	Annual Expenditure
Locally sourced and grown in Ontario	Milk, eggs, most meats	20%	\$260,000
Non-locally sourced and cannot be produced in Ontario	Grain products such as rice, fruits, such as bananas, pineapples, oranges, kiwi	22%	\$286,000
Unknown at this time	Primarily prepared main courses for the lunches & Fruits and Vegetables	53%	\$689,000
Non-locally sourced and are produced in Ontario	Cheeses, fresh fruits and vegetables	5%	\$65,000

Based on budget allocations, it can be estimated that for the 37 child care centres examined, at least 20% of the food budget is invested in locally sourced products such as milk, eggs, poultry products and most meat products.

It is also clear that a significant percentage of food is sourced from outside Ontario. In most cases such products cannot be grown or can not be easily grown in Ontario. This

includes some fruits and grain products such as rice and processed grain products which rely upon grains grown in Western Canada. These food products represent 22% of the food budget.

Table 3 also indicates that 53% of the food budget is currently spent on products the source of which is difficult to determine. This includes prepared entrees as well as some fresh and processed fruits and vegetables. In these cases, suppliers suggested that a percentage of food products and produce were likely to have been locally produced but in the absence of adequate evidence were not willing to estimate. Suppliers have indicated a willingness to work with MCCS going forward to map food origins and to gather better information about what local food producers can offer.

Based on the information that is currently available, MCCS will assume a baseline of 20% locally sourced foods (based on budget expenditures). The review of food origins suggests there are three areas where the level of local food purchased could be increased and these include fresh fruits and vegetables, cheese products, and prepared entrees.

Opportunities for Increasing the Supply of Locally Produced Foods

MCCS proposes a three pronged strategy to increasing the amount of locally grown foods included in its menus:

- 2009 – provide direction to suppliers to choose Ontario grown produce when available considering price and quality and be purchased within existing budget resources, resulting in an estimated increase of 5% over established current baseline of 20%.
- 2009 – conditional on approval of forecast cost increases, provide direction to suppliers to purchase Ontario grown produce such as tomatoes, cucumbers, green peppers and lettuce when on menu throughout the year, resulting in an additional increase of 3%.
- 2009 and beyond- in partnership with the TEO, move forward in a phased way to define the nature of the policy, establish strategies, confirm benchmarks and set reasonable targets for increasing the amount of locally sourced foods being offered in municipally operated child cares centres.

Implementing the Strategy

1. Provide direction to suppliers to choose Ontario produce when available, of good quality and affordable

The primary supplier of fresh vegetables and fruits has indicated a willingness to work with MCCS to track food origins over time and costs implications. Already some information about purchasing patterns and volume is beginning to emerge. Attachment 3 provides a sample of fresh fruit and vegetable purchases over a twelve month period.

In general the cost of local food is generally perceived to be higher and suppliers identify that as a barrier to purchasing. However, data provided by Agriculture and Agri-Foods Canada on monthly average price comparisons of fresh Ontario Fruits and Vegetables throughout the year to those produced in other areas, suggests that this may not be accurate (sample of data can be seen in Attachment 4). In order to test this assumption MCCS compared seven types of fruits and vegetables that are commonly found in its menus with Agriculture and Agri-Foods Canada information for the same products over the same period of time.

Table 4: Monthly Price Comparisons for Fresh Fruits and Vegetables Currently on the Menu for Children’s Services, May 2007 to April 2008^{1, 2}		
Food Product	Local vs. Non-Local Pricing	Additional Comments
Topped Carrots	Locally produced was the lowest cost all 12 months of the year.	
Cucumbers	Locally produced was the lowest cost, except for the three months of December to February.	If MCCS was to purchase local throughout year there is an estimated 6% increase or \$500.
Potatoes	Locally produced was the lowest cost, except for the three months of July to September.	During these three months Children’s Services did not purchase any potatoes.
Apples	Locally produced was the lowest cost for all 12 months of the year.	Note: The price differences were very small during June to August.
Tomatoes	Non-locally produced was the lowest cost for all 12 months of the year.	If MCCS was to purchase local throughout year there is an estimated 45% increase or \$5,000.
Onions	Locally produced was the lowest cost, except for September and October.	Price differential for these two months was small.
Pears	Locally produced was the lowest cost for June to November.	

1 Source: Agriculture and Agri Food Canada: Monthly Summary of Daily Wholesale to Retail Market Prices

2 Data utilized for this assessment only provides an indication of pricing and costs. It does not take into consideration other factors, which influence product selection, such as quality, availability and pre-existing supply contracts.

In addition to fruits and vegetables, an opportunity exists to consider the origins of the cheese products used on menus. Currently many of these products used by M CCS are produced in Quebec and Saskatchewan. Investigations by the food distributor and City staff have found a potential Ontario producer of some of the cheese products at a similar cost to those produced in Saskatchewan. Potential Ontario producers have been identified for other cheese products, but estimated price quotations have not been provided. M CCS proposes to work with the distributor to source locally produced cheese where available and within existing resources.

Based on this information as well as the analysis of produce purchasing patterns M CCS and in discussion with suppliers, it is estimated that this would result in an increase of about 5% locally produced.

2. Provide Direction to suppliers to purchase a number of products locally when they are available regardless of cost

The Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) “Fruit and Vegetable Availability Guide” suggests that other produce that is regularly used in M CCS programs such as cabbage, cauliflower, celery, lettuce, parsnips, spinach, peaches are available locally at different times of the year. For example lettuce is available year round while peaches are available in July and August only (Attachment 5).

Table 5 outlines the potential cost implications of moving in this direction for four products that are regularly found on M CCS menus and that are available throughout the year according to data from OMAFRA and Agriculture and Agri-Foods Canada (Attachments 4 and 5).

Table 5: Potential Cost Implications of Purchasing Local Year Round Regardless of Cost	
Food Product	Potential Cost Increase if Purchased Year Round Greenhouse
Tomatoes	45% or based on volume used \$5,000 per year
Cucumbers	6% or based on volume used \$500 per year
Sweet Peppers	60% or based on volume used \$6,000 per year
Lettuce	60% or based on volume used \$3,200 per year

If M CCS is to proceed with a shift to exclusive local purchasing of these four products the budget implication for 2009 is estimated at \$15,000.

Moving beyond this will most likely entail further budget implications and a review of the options and opportunities will constitute the third phase of this work.

- 3. In partnership with the TEO move forward in a phased way to define the nature of the policy, establish strategies, confirm benchmarks and set reasonable targets for the next phase of implementation in Toronto Children's Services**

Additional opportunities may exist to work with the manufacturers of prepared entrees to determine the origins of the ingredients used. Toronto Children's Services proposes to work closely with the current manufacturer of entrees in the upcoming year to identify opportunities where locally produced ingredients can be increased.

Attachment 1

Supplier and Food Products³

Supplier	Food Product Category	Specifics
A. Lassonde Inc	Juices	'McCain' Apple, Orange
Alasko Frozen Foods Inc.	Frozen Vegetables	Broccoli, Carrots, Beans, etc.
Aliments Mt. Rouge	Juices	Nat. Best Apple, Orange
B&A Bakery	Processed Grains	Muffins, Bagels, Buns, Breads
Bamfords Produce	Fresh Fruits & Veg.	Variety
Bonduelle Canada Inc.	Canned Vegetables	Beets, Beans
Burnbrae Farms	Egg Products	Omelette, Egg Pattie
Chapmans Cream Ltd.	Dairy Products	Ice Cream
Choice Children's	Processed Grains	Cake
Conagra Grocery Products	Processed Food	Tomato Sauce
Dare Foods Ltd	Processed Grains	Cookies, Rusk
Derry Milk Ltd. & Dairyland	Milk & Dairy products	Milk, Cream, Cheese
Dessertcraft Food	Canned Fruits	Fruit Salad
Donmar Foods Inc.	Processed Grains	Vegetable Stock
Dover Flour Mills	Processed Grains	Flour
Elmira Poultry	Processed Meat	Turkey Schnitzel
Ellen's Health Food	Processed Meat	Teriyaki Chichen
Enroute Imports	Processed (Other)	Canola Oil
Gaylea Goods	Milk Products	Milk, yoghurt
General Mills	Processed Grains	Cereal
Goldenboy Foods Ltd Innovative Foods Ltd Goldengate	Processed (Other)	Margarine (O.Gold/Crystal)
Goudas Food Products	Canned Fruits & Veg.	Variety
Handi Foods	Processed Grain	Pita Bread
Harvest Pac Products	Processed (Other)	Pasta/Pizza Sauce
Italpasta	Processed Grain	Pasta
ITWAL Ltd	Processed Meat	Heinz Baby Food
Janes Family Foods Ltd	Processed Meat	Pollock Fillets
Kellogs	Processed Grain	Cereal
Kraft General Foods	Processed (Other)	Salad Dressing
L.H. Gray and Son Ltd	Egg Products	Eggs
Leahy Orchards	Canned Fruits	Applesauce
Lumsden Brothers	Canned Vegetables Processed Grain	Heinz Baby Food Cereal, Oatmeal;
Lynch Food	Processed (Other)	Cranberry sauce Cocoa powder

³ List of Suppliers and Food Provided for the Period of May 2007 - April 2008

Supplier	Food Product Category	Specifics
Macgregor	Processed Meat	Meatballs
Mantab Inc.	Processed (Other) Canned Fruits	Lemon Juice Applesauce
McCain Foods	Juice	Apple, Orange
Olymel and Company Ltd	Processed Meat	Turkey Schnitzel
Pantry Shelf Food Corp	Canned Fruits Processed Meat	Salad, Pears Salmon
Pepsi QTG Canada	Processed Grain	Muffin Mix
Phoenicia Products	Processed (Other)	Lemon Juice seasoning
Private Recipes	Pre-prepared meals	Variety
S&G Products	Processed (Other)	Relish
Saputo Canada cheese	Dairy Products	Cheese
Sara Lee foodservice Ltd.	Processed (Other)	Coffee
Select Food Products	Processed (Other)	Salad Dressing
Sepps Gourmet Food	Pre-prepared Meal	Pancakes, Waffles
Shafer Haggart	Canned Fruits Processed Meat	
Shashi Foods Inc.	Processed (Other)	Spices
Siena Foods	Processed (Other)	Roast Beef, Turkey Breast, Chicken Breast
Solis Mexican Foods	Processed Grain	Tortillas
Summerfresh Salads	Processed (Other)	Dips
Redpath Sugar	Processed (Other)	Sugar
Treasure Mills	Processed Grain	Oatmeal, Cookies. Banana Bread
UBF Food Solutions	Processed (Other)	Tea
Weils Food Processing	Canned Vegetables	Crushed Tomatoes
Wings Food Products	Processed (Other)	Sauce (mustard, plum, vinegar)
Yves Fine Foods Inc.	Processed (Other)	Vegetarian Products

58 total suppliers → SKOR → Municipal Child Care Services

Attachment 2

Sample Questions asked to Suppliers - MCCS and Local Food Policy

- 1) Is it possible to identify where each item used is grown? Wherever possible, could you provide a list detailing the origin of each item?
- 2) Is the ingredient in question 'grown' or just 'processed' in Ontario/Canada?
- 4) Does the percentage of locally grown food bought vary by season?
- 5) Does your company currently have a policy around the purchase of local food?
- 6) What factors influence your ability to purchase locally grown food?

Attachment 3

**Fresh Fruit and Vegetables Purchased from Supplier
May 1, 2007 to April 30, 2008**

Product	Unit	Quantity Purchased
APPLES - RED DEL/MAC	3 lb bags	6624
BANANAS - GREEN #1'S	4 lb bags	7273
BEANS - GREEN	1 lb bag	135
CABBAGE - GREEN	each	378
CANTALOUPE 18'S	each	7746
CARROTS - RETAIL	2 lb bags	2207
CAULIFLOWER 12'S	each	185
CELERY 18-24'S STALK	each	1782
CUCUMBERS - ENGLISH MEDIUM	each	5503
HONEYDEW 8-10'S	each	2861
KIWI	case of 39 - 42	834
LETTUCE - ICEBERG CELLO 24'S	each	1220
LETTUCE - ROMAINE 24'S	each	609
MANGOES	case of 10 - 14	255
NECTARINES 60'S	Half a dozen	1297
ONIONS - RETAIL	2 lb bags	732
ORANGES - FANCY 113'S	Dozen	4569
PARSLEY - CURLEY	each	198
PARSNIPS	Per lb	237
PEACHES	Half dozen	2331
PEARS - BARTLETT 90-110'S	Dozen	5506
PEPPERS - GREEN	2 lb	1994
PEPPERS - RED	2 lb	523
PLUMS	Half Dozen	3618
POTATOES	10 Lb retail bag	184
SPINACH	10 oz cello bag	738
TOMATOES - 6X6	2 lb bags	1571
WATERMELON - SEEDLESS 5'S	each	735
YAMS	Per Lb	3410
ZUCCHINI - MEDIUM	Per Lb	1136

Attachment 4

PRICE COMPARISONS FOR VARIOUS FRUITS AND VEGETABLES: ONTARIO vs OTHERS

Commodity	Variety	Origin	Unit Quantity	Grade	Average Monthly Price (Low)												Average Monthly Price (High)											
					May-07	Jun-07	Jul-07	Aug-07	Sep-07	Oct-07	Nov-07	Dec-07	Jan-08	Feb-08	Mar-08	Apr-08	May-07	Jun-07	Jul-07	Aug-07	Sep-07	Oct-07	Nov-07	Dec-07	Jan-08	Feb-08	Mar-08	Apr-08
Apples	Empire	Ontario	Bag 12x3 Lbs	/Sac	\$20.50	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$22.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00	\$23.00			
	Granny Smith	California	Bag 12x3 Lbs	/Sac	\$21.00	\$21.00	\$21.00	\$21.00	\$27.00	\$27.00	\$27.00	\$27.00	\$27.00				\$28.00	\$26.00	\$26.00	\$24.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00			
	Granny Smith	Washington	Bag 12x3 Lbs	/Sac	\$26.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$27.00	\$30.00	\$31.00	\$30.50	\$27.00	\$27.00	\$27.00	\$27.00	\$28.00	\$30.50	\$30.50	\$30.00	\$30.00	\$33.00		
Potatoes	White	California	Bag 50 Lbs	/Sac	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$30.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00	\$38.00		
			10 lbs		\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$6.00	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60	\$7.60			
	White	Ontario	Bag 10 Lbs	/Sac	\$1.30	\$1.25	\$2.00	\$2.00	\$1.50	\$1.40	\$1.40	\$1.40	\$1.40	\$1.40	\$1.40	\$1.50	\$1.50	\$1.65	\$2.75	\$2.50	\$1.90	\$1.65	\$1.65	\$1.55	\$1.50	\$1.50		
	White	Prince Edward Island	Bag 10 Lbs	/Sac	\$1.65	\$1.55	\$1.40	\$1.25	\$1.25	\$1.50	\$1.75	\$1.75	\$1.40	\$1.40	\$1.60	\$1.80	\$1.70	\$1.70	\$1.75	\$1.65	\$1.65	\$1.80	\$1.80	\$1.50	\$1.50	\$1.75		
Tomatoes	Field-Red	California	Ctn 25 Lbs 6x7 Med	Moyen	\$12.00	\$12.00	\$12.00	\$12.00	\$12.50	\$12.00	\$12.00					\$14.00	\$14.00	\$14.00	\$15.00	\$16.00	\$23.00	\$23.00						
	Field-Red	Florida	Ctn 25 Lbs 6x7 Med	Moyen	\$23.00	\$13.00	\$13.00	\$11.00			\$15.00	\$22.00	\$18.00	\$18.00	\$20.50	\$18.00	\$25.00	\$25.00	\$17.00	\$17.00			\$26.00	\$31.00	\$31.00			
	G.H.-Red	Ontario	Ctn 15 Lbs	No. 2	\$11.00	\$11.00	\$11.00	\$11.00	\$11.00							\$13.00	\$13.50	\$13.50	\$13.50	\$13.50								
Carrots	Topped	California	Ctn 24x2 Lbs				\$27.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00			\$28.00	\$28.00	\$28.00	\$28.00	\$28.00	\$28.00	\$28.00	\$28.00			
	Topped	Ontario	Ctn 24x2 Lbs		\$19.50	\$19.50	\$20.00	\$16.50	\$11.00	\$10.00	\$10.00	\$10.00	\$11.00	\$10.00	\$12.00	\$14.00	\$25.00	\$26.50	\$26.50	\$26.50	\$12.00	\$12.00	\$12.00	\$11.00	\$12.00			
Lettuce	Hydro-Boston	California	Ctn 12		\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$18.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00	\$32.00			
	Hydro-Boston	Ontario	Ctn 12 Clamshell		\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$17.00	\$19.00	\$19.00	\$19.00	\$18.00	\$18.50	\$18.50	\$18.50	\$22.00	\$20.00	\$20.00			
	Hydro-Boston	Ontario	Ctn 12 Ziplock		\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00	\$16.00		
Cucumbers	G.H.-Long English	Mexico	Ctn 12 Lge	/Gros	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$13.00	\$13.00			\$27.00	\$27.00	\$27.00	\$27.00	\$27.00	\$27.00	\$27.00	\$18.00	\$17.00			
	G.H.-Long English	Ontario	Ctn 12 Lge	/Gros	\$9.00	\$11.50	\$11.50	\$10.00	\$12.00	\$11.00	\$19.00	\$20.00	\$20.00	\$19.00	\$13.00	\$9.00	\$11.00	\$13.00	\$13.00	\$12.00	\$13.50	\$14.00	\$22.00	\$22.00	\$22.00	\$16.50		
Pears	Abbate Fétel	Argentina	Ctn 35 Lbs	Fcy	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00	\$20.00							\$27.00	\$28.00	\$28.00	\$28.00	\$28.00							
	Bosc	Ontario	Ctn 35 Lbs		\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00	\$24.00		\$25.00	\$25.00	\$25.00	\$25.00	\$25.00	\$27.50	\$30.00	\$30.00	\$30.00			
Onions	Red	Ontario	Mesh 25 Lbs	Jbo	\$28.00	\$28.00	\$18.00	\$17.00	\$15.00	\$11.50	\$11.00	\$11.00	\$11.00	\$10.00	\$8.50	\$10.50	\$30.00	\$30.00	\$30.00	\$30.00	\$17.00	\$15.00	\$15.00	\$12.00	\$12.00			
	Red	Texas	Mesh 25 Lbs	Jbo	\$20.00	\$17.50	\$14.00	\$14.00	\$14.00	\$14.00							\$30.00	\$22.50	\$22.50	\$22.50	\$22.50	\$22.50						
Peppers (Green)	Field-Green	Florida	Ctn 1 1/9 Bu Med	Moyen	\$15.00	\$15.00	\$15.00	\$13.00			\$13.00	\$12.00	\$14.00	\$17.50	\$20.00	\$12.00	\$24.50	\$24.50	\$17.00	\$17.00			\$15.00	\$16.00	\$17.50			
	Field-Green	Ontario	Ctn 1 1/9 Bu Med	Moyen				\$11.00	\$9.50	\$11.00	\$10.00									\$12.00	\$12.00	\$17.00	\$14.00					
Peppers (Red)	G.H.-Red	Mexico	Ctn 5 Kg		\$28.00	\$28.00	\$25.00	\$25.00	\$25.00	\$25.00	\$24.00	\$22.00	\$24.00	\$24.00	\$24.00	\$32.00	\$34.50	\$34.50	\$34.50	\$34.50	\$34.50	\$34.50	\$28.00	\$28.00	\$26.00			
	G.H.-Red	Ontario	Ctn 11 Lbs		\$30.00	\$27.00	\$20.00	\$20.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$18.00	\$20.00	\$31.50	\$31.50	\$22.00	\$22.00	\$22.50	\$25.50	\$22.50	\$22.00	\$22.00			
Cabbage	Green	Ontario	Bag 50 Lbs	/Sac	\$9.00	\$9.00	\$9.00	\$9.00	\$8.00	\$8.50	\$8.50	\$7.50	\$7.00	\$7.00	\$7.50	\$12.50	\$14.50	\$13.50	\$13.50	\$13.50	\$13.50	\$13.50	\$13.50	\$13.50	\$13.50			
	Green	Texas	Bag 50 Lbs	/Sac	\$14.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00	\$15.00						\$21.00	\$21.00	\$21.00	\$21.00	\$21.00	\$21.00						

Lowest price

Data Source: Agriculture and Agri-Foods Canada (AAFC)
<http://www3.agr.gc.ca/apps/infohor/index.cfm?action=dispDlyMthSmrySlctn&lang=eng>

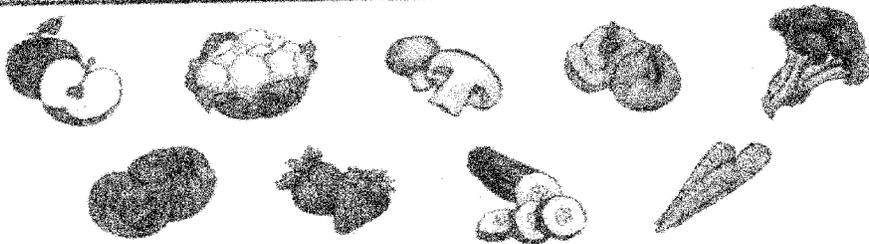
Attachment 5

Ontario Ministry of Agriculture and Food “Rural Affairs Fruit and Vegetable Availability Guide”



Ontario Fresh Fruits & Vegetables Availability Guide

Commodity	J	F	M	A	M	J	J	A	S	O	N	D
Apples	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
Asparagus								✓	✓			
Asian Vegetables						✓	✓	✓	✓	✓	✓	
Asparagus								✓	✓			
Beans - Green/Wax						✓	✓	✓	✓	✓		
Beets	✓	✓	✓	✓	✓			✓	✓	✓	✓	✓
Blueberries							✓	✓	✓			
Broccoli							✓	✓	✓	✓	✓	✓
Brussels Sprouts									✓	✓	✓	
Cabbage	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Carrots	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓
Cauliflower							✓	✓	✓	✓	✓	✓
Celery							✓	✓	✓	✓		
Cherries							✓	✓				
Corn							✓	✓	✓	✓		
Crabapples											✓	✓
Cranberries											✓	
Cucumber - Field							✓	✓	✓	✓	✓	✓
Cucumber - Greenhouse		✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Cornish - Royal Blue												
Eggplant								✓	✓	✓		
Garlic	✓	✓						✓	✓	✓	✓	✓
Gooseberries							✓	✓				
Grapes								✓	✓	✓	✓	✓
Leeks	✓	✓						✓	✓	✓	✓	✓
Lettuce - Assorted							✓	✓	✓	✓	✓	✓
Lettuce - Greenhouse	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Watermelon											✓	✓





Ontario Fresh Fruits & Vegetables Availability Guide

Commodity	J	F	M	A	M	J	J	A	S	O	N	E
Mushrooms	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Nectarines								✓	✓			
Onions - Green						✓	✓	✓	✓	✓	✓	
Onions - Cooking	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Onions - Spanish/Red									✓	✓	✓	✓
Parsnips	✓	✓	✓	✓				✓	✓	✓	✓	✓
Peaches - Semi-Freestone							✓	✓				
Peaches - Freestone								✓	✓			
Pears	✓							✓	✓	✓	✓	✓
Peas - Green						✓	✓					
Peas - Snow						✓	✓	✓	✓			
Peppers - Green								✓	✓	✓		
Peppers - Yellow/Red/Hot								✓	✓	✓		
Plums								✓	✓	✓	✓	
Potatoes	✓	✓	✓				✓	✓	✓	✓	✓	✓
Radishes					✓	✓	✓	✓	✓	✓	✓	✓
Raspberries							✓	✓	✓			
Rutabaga	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Spinach						✓	✓	✓	✓	✓	✓	✓
Sprouts	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Squash	✓	✓	✓					✓	✓	✓	✓	✓
Strawberries						✓	✓					
Tomatoes - Field								✓	✓	✓	✓	✓
Tomatoes - Greenhouse			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Zucchini								✓	✓	✓	✓	✓

Note: Availability dates may change by several weeks according to weather conditions.

For recipes: 1-888-425-9668 or www.foodland.gov.on.ca.



The Brand Name in Fresh Local Produce